

## SPECIFICATION SHEET

**VERSION** 4,00 **VERSION DATE** 18/08/20 **PRINT DATE** 19/05/24

**PRODUCT** HEXANOIC ACID NATURAL EU BESTALLY  
**APPLICATIONS** Industrial raw material not intended for direct use.  
**IUPAC NAME** HEXANOIC ACID NAT EU BESTALLY N25590  
**SYNONYMS** NATURAL CAPROIC ACID, NATURAL HEXANOIC ACID

**PLANT OF ORIGIN**  
**PART OF THE PLANT** OBTAINED BY SUGAR FERMENTATION.  
**FORMULA** C6 H12 O2  
**MOLECULAR WEIGHT** 116,16  
**CAS** 142-62-1

**EINECS** 205-550-7

**FEMA** 2559  
**TARIFF NUMBER** 2915907095  
**KOSHER CERTIFICATE** AVAILABLE ON REQUEST



**REACH REGISTRATION NO.** On request. REACH and non-REACH material available for this product.

## SPECIFICATIONS

**ASPECT AT 20°C** OILY LIQUID  
**COLOUR** COLORLESS TO PALE YELLOW  
**ODOUR** FATTY, CHEESE, SOUR  
**TASTE** CHEESE, FRUITY, PHENOLIC, FATTY  
**DENSITY AT 20°C (g / ml)** 0,925 - 0,930  
**DENSITY 25/25** -  
**REFRACTIVE INDEX nD20** 1,4130 - 1,4200  
**REFRACTIVE INDEX nD25** -  
**OPTICAL ROTATION (°)** /  
**BOILING POINT (°C)** 204 - 206  
**MELTING POINT (°C)** CA. -4°C  
**FLASH POINT (°C)** 99,00  
**ASSAY (% GC)** > 99  
**ACID VALUE (mg KOH/g)** -  
**SOLUBILITY** POORLY SOLUBLE IN WATER  
**VAPOUR PRESSURE** NOT DETERMINED  
**OTHER SOLUBILITIES** SOLUBLE IN ETHANOL

## OTHER TECHNICAL DATA

## STABILITY AND STORAGE

KEEP IN TIGHTLY CLOSED CONTAINER IN A COOL AND DRY PLACE, PROTECTED FROM LIGHT. WHEN STORED FOR MORE THAN 24 MONTHS, QUALITY SHOULD BE CHECKED BEFORE USE.  
STORE IN POLYETHYLENE LINED CONTAINERS

WE BELIEVE THE ABOVE INFORMATION TO BE CORRECT BUT WE DO NOT PRESENT IT AS ALL INCLUSIVE AND AS SUCH SHOULD BE USED AS A GUIDE.  
IT IS THE SOLE RESPONSIBILITY OF THE RECEIVER OF OUR PRODUCT TO COMPLY WITH EXISTING REGULATIONS AND INSTRUCTIONS.

THIS PRODUCT HAS NOT BEEN FILTERED DUE TO TECHNOLOGICAL REASONS. WE RECOMMEND NOT TO USE IT UNLESS FILTERED WHEN USED AS A RAW MATERIAL IN FOOD INTENDED FOR FINAL CONSUMERS.